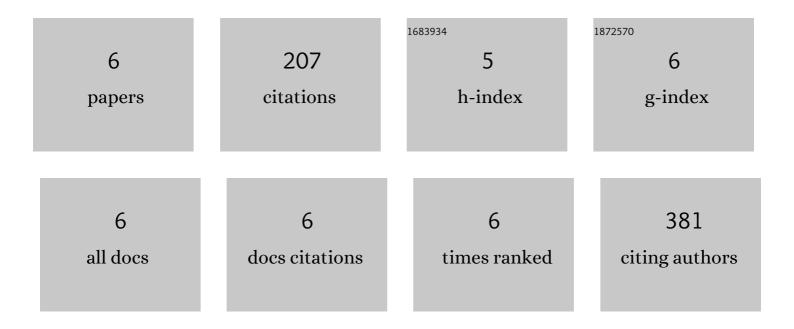
Renata Moschini Daudt

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9154639/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Effects of starch source and treatment type - Conventional and ohmic heating - On stability and rheological properties of gels. LWT - Food Science and Technology, 2019, 109, 7-12.	2.5	13
2	Rheological and physical parameters correlations in formulations with <i>pinhão</i> derivatives stability study: building up an analytical route. Pharmaceutical Development and Technology, 2018, 23, 620-627.	1.1	1
3	Development of edible films based on Brazilian pine seed (Araucaria angustifolia) flour reinforced with husk powder. Food Hydrocolloids, 2017, 71, 60-67.	5.6	23
4	Comparative study on properties of edible films based on pinhão (Araucaria angustifolia) starch and flour. Food Hydrocolloids, 2016, 60, 279-287.	5.6	58
5	Pinhão starch and coat extract as new natural cosmetic ingredients: Topical formulation stability and sensory analysis. Carbohydrate Polymers, 2015, 134, 573-580.	5.1	49
6	Determination of properties of pinhão starch: Analysis of its applicability as pharmaceutical excipient. Industrial Crops and Products, 2014, 52, 420-429.	2.5	63